

IL BUCO PRANZO

ANTIPASTI

- 17 **Crispy Artichokes**
preserved lemon
- 17 **Housemade Ricotta**
*charred snap peas,
green garbanzos, fiddle
head ferns, red quinoa*
- 21 **Asparagi Arrosto**
*morel mushrooms,
spring onions, peperoncino,
ricotta salata, tarragon*
- 17 **Insalata**
*spring lettuces, radishes,
pickled rhubarb, wild herbs,
buttermilk dressing*
- 19 **Calamari Crostino**
*sweet peas, mint,
buckwheat rye, calabrian
chili, castevetrano olives*
- 21 **Crudo**
*pacific yellowtail, charred
avocado, kerby cucumber,
colatura, nasturtium*
- 18 **Riso Nero**
*wild shrimp, farm egg,
venetian black rice,
calabrian sausage*
- 22 **Pizza Umbra**
*lonza, tomatoes, mozzarella,
arugula, calabrian chili*

PANE, OLIO, SALE

House-Baked Bread - \$2 per person
Trapanese fiore di sale, il Buco extra virgin olive oil

2017 Harvest Olive Oil Tasting - \$14
Biancolilla (Sicilia), Cerasuola (Sicilia), Moraiolo (Umbria)

SALUMI DELLA CASA

- 20 Selezione for 2 30 Selezione for 4 38 Assortito
House-cured heritage breed pork
- | | | |
|----------------|---------------|------------------|
| 9 Cacciatorini | 14 Prosciutto | 10 Guanciale |
| 9 Finocchiona | 14 Culatello | 9 Pancetta |
| 9 Toscano | 9 Lardo | 14 Coppa |
| 9 Piccante | 9 Mortadella | 9 Coppa di Testa |
| 14 Bresaola | 9 Rosa | 14 Lonza |

PRIMI

- 26 **Tagliolini Neri**
*red rock crab, preserved
lemon, leeks, peperoncino,
chives (housemade)*
- 27 **Paccheri**
*rabbit ragu', sweet peas,
pea leaves, pecorino
(pasta Mancini)*
- 20 **Bucatini Cacio e Pepe**
*pecorino romano,
black pepper (pasta Setaro)*
- 19 **Lasagnette**
*housemade sausage, kale,
parmigiano (housemade)*
- 24 **Mezzi Rigatoni**
*pistachio pesto, watercress,
calabrian chili, anchovy,
ricotta salata
(pasta Setaro)*

SECONDI

- 19 **Short Rib Panino**
gorgonzola, onion marmalade
- 17 **Crispy Chicken Panino**
*garlic aioli, parmigiano,
arugula salad*
- 15 **Tuscan Kale Panino**
stracciatella, anchovy
- 18 **Porchetta Panino**
arugula, salsa verde
- 17 **Crispy Cod Panino**
*pickled vegetables,
cucumber, caper aioli*
- 34 **Ocean Trout**
*cedar plank roasted, baby
leeks, charred lemon*
- 26 **Market Fish a la Plancha**
*roasted carrots, parsley,
anchovy butter, lemon*

CONTORNI

- 9 **Seasonal Greens**
anchovy, lemon, breadcrumbs
- 9 **Crispy Polenta**
parmigiano

LA FILOSOFIA

An offspring of il Buco on Bond Street, the Alimentari continues with the same commitment to sustainable living. Our salumi is prepared in house with pigs raised hormone and antibiotic free. The bread is baked on the premises with organic whole grains and long fermentation. All of our wood furnishings have been constructed with the joists of recuperated wood from the original Great Jones Lumber Supply.

July 3rd, 2018